



Brand	<b>Familia Pacheco</b> GSM
Vintage	2021
Bottle capacity	75 cl
Type	Red wine
Oak	Only the Monastrell, 10 months in fudre (5,000 l).
Varieties	55% Monastrell, 30% Syrah and 15% Garnacha
Alcohol	14.5 % by vol.
Closure	Screw cap
Bottling date	March 2023
Origin appellation	Jumilla, Denominación de Origen Protegida
Serving temperature	16 - 18 °C

Vineyard	The vineyards are all located in the Estrecho de Marin valley, southern subzone of the D.O.P. Jumilla. Altitude 380 m.a.s.l. <b>Monastrell:</b> globet-trained bush vines, dry-farmed. Combination of different plots, low-density, age of the vines vary between young vines (planted in 2012) and some plots of old vines (planted in 1989). <b>Syrah:</b> trellised-vines with drip irrigation. The vines were planted in 2007. Limestone soil. Cane-pruned vines. High density (1.20 x 3 m). <b>Garnacha:</b> goblet-trained bush vines planted in dry, non-irrigated, chalky soils. The plot is called "El Gato", planted in 2012, in slope and south-east aspect. Low density (around 1,400 to 1,600 vines per hectare).
Vinification	Fermented in stainless-steel vats at controlled temperature of 25 °C using natural yeast. The Monastrell is the only variety that has been aged in fudre during 10 months. Garnacha and Syrah only inox.
Tasting notes:	Medium intensity, ruby color. On the nose, quite fragrant, medium intensity of delicate red berries. On the palate, it is dry, easy-drinking, fruit-driven, medium-bodied, smooth tannins and a lingering finish. It is a wine with a mineral style that shows the character of our soils.
Best served with	Versatile wine, match really well with tapas, paella, white meat, grill fish (salmon), salads, pasta bolognese, sushi and mexican tacos.